Miele

Operating and installation instructions

Fridge freezer
KD 1211 S
KD 1411 S
KT 2011 S
KT 2211 S

To avoid the risk of accidents or damage to the appliance, it is **essential** to read these instructions before it is installed and used for the first time.

GB

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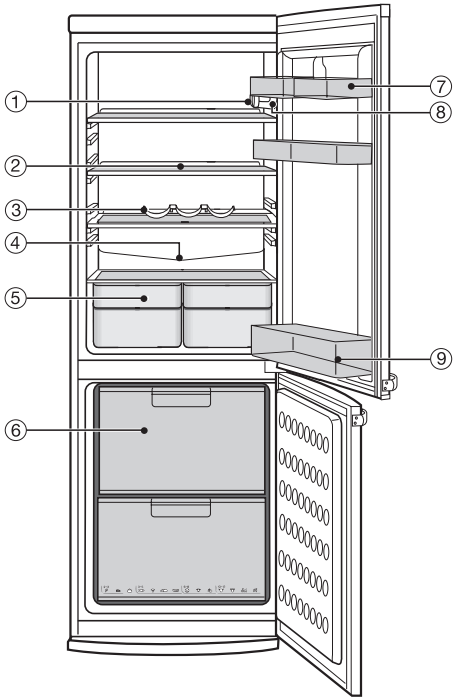
Description of the appliance

KD 1211 S, KD 1411 S



① Temperature selector, interior lighting and winter setting switch*

② Shelves

③ Bottle rack*

④ Condensate channel and drain hole

⑤ Fruit and vegetable container

⑥ Freezer drawers with freezer calendar

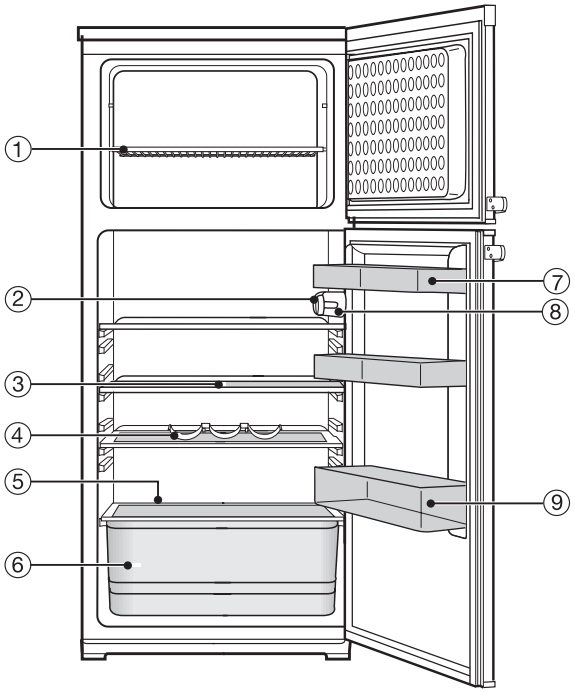
⑦ Butter compartment / egg tray

⑧ Light contact switch

⑨ Door shelf / bottle shelf

* depending on model

KT 2011 S, KT 2211 S



① Freezer section shelf

② Temperature selector, interior lighting and winter setting switch*

③ Shelves

④ Bottle rack*

⑤ Condensate channel and drain hole

⑥ Fruit and vegetable container

⑦ Butter compartment / egg tray

⑧ Light contact switch

⑨ Door shelf / bottle shelf

* depending on model

Caring for the environment

Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and can normally be recycled.

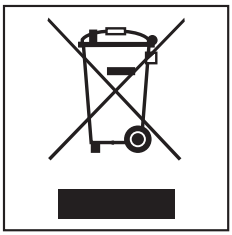
Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Rather than just throwing these materials away, please ensure that they are recycled.

Disposal of your old appliance

Please ensure that the appliance presents no danger to children while being stored for disposal.

It should be unplugged or disconnected from the mains electricity supply by a competent person. The plug must be rendered useless and the cable cut off directly behind the appliance to prevent misuse. See the "Warning and Safety" section of this booklet for further details.



Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance.

Please dispose of your old appliance at your local community waste collection / recycling centre and not with your household waste.

Take care not to damage the pipework at the back of it before or during transportation to an authorised collection depot.
In this way, refrigerant in the pipework and oil in the compressor will be contained, and will not leak out into the environment.

This appliance complies with all relevant legal safety requirements. Improper use can, however, present a risk of both personal injury and material damage.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before installation and before using it for the first time. They contain important notes on the installation, safety, operation and care of the appliance.

Keep these instructions in a safe place and pass them on to any future user.

Correct use

This appliance is intended for domestic use only for the cool storage of foodstuffs as well as for storing deep frozen food, freezing fresh food and for preparing ice.
Any other usage is not supported by the manufacturer and could be dangerous. The manufacturer cannot be held liable for damage caused by incorrect or improper use of the appliance.

This appliance is not a toy! To avoid the risk of injury, do not allow children to play on or near it, or to play with the controls. Supervise its use by the elderly or infirm.

Technical safety

This appliance contains the coolant Isobutane (R600a), a natural gas which is environmentally friendly. Although it is flammable, it does not damage the ozone layer and does not increase the greenhouse effect. The use of this environmentally friendly coolant has, however, led to a slight increase in the noise level of the appliance. In addition to the noise of the compressor, you might be able to hear the coolant flowing around the system. This is unavoidable, but does not have any adverse effect on the performance of the appliance.
Care must be taken during the transportation and installation of the appliance that no parts of the cooling system are damaged. Leaking coolant can damage the eyes.
In the event of any damage:
- avoid open fires and anything which creates a spark,
- disconnect from the mains,
- air the room in which the appliance is located for several minutes and
- contact the Service Department for advice.

The more coolant there is in an appliance, the larger the room it should be installed in. In the event of a leakage, if the appliance is in a small room, there is the danger of combustible gases building up.
For every 8 g of coolant at least 1 m^3 of room space is required. The amount of coolant in the appliance is stated on the data plate inside the appliance.

Before connecting the appliance to the mains supply, make sure that the rating on the data plate corresponds to the voltage and frequency of the household supply. This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested and where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

Safe operation of the appliance is only assured if it has been installed and connected in accordance with these operating and installation instructions.

This equipment may only be used in mobile installations such as ships, caravans, aircraft etc. if a risk assessment of the installation has been carried out by a suitably qualified engineer.

Installation work, maintenance and repairs may only be carried out by suitably qualified and competent persons in accordance with current national and local safety regulations. Repairs and other work by unqualified persons could be dangerous and the manufacturer will not be held liable. Ensure current is not supplied to the appliance until after maintenance or repair work has been carried out.

The appliance is only completely isolated from the electricity supply when:

– it has been switched off at the wall socket and the plug has been withdrawn.
– the mains fuse is withdrawn, or
– the screw-out fuse is removed (in countries where this is applicable).

Do not connect the appliance to the mains electricity supply by an extension lead.
Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

Use

Never handle frozen food with wet hands. Your hands may freeze to the frozen food. Danger of frost burn.

Do not take ice cubes out with your bare hands and never place ice cubes or ice lollies in your mouth straight from the freezer.
The very low temperature of the frozen ice or lollies can cause frost burn to the lips and tongue.

Do not allow children to play with the appliance, for example to climb inside the drawers or to swing on the door.

Do not refreeze thawed or partially thawed food. Defrosted food should be used up as quickly as possible, as food soon loses its nutritional value and goes off. Defrosted food may only be re-frozen after it has been cooked.

Do not store explosive materials in the appliance or any products containing propellants (e.g. spray cans). Thermostats switching on may produce sparks which could present a fire hazard. Flammable compounds could explode.

Do not use any electrical equipment in this appliance, e.g. ice cream makers. Danger of sparking and explosion!

If storing alcohol with a high percentage proof, make sure it is tightly closed and stored upright. Danger of explosion.

Do not store cans or bottles containing carbonated drinks or liquids which could freeze in the freezer. The cans or bottles could explode. Danger of injury and damage to the appliance.

When cooling drinks quickly in the freezer, make sure bottles are not left in for more than one hour; otherwise they could burst. This could result in injury or damage.

Observe the "use by" dates given on food to avoid the risk of food poisoning.
Storage times will depend on several factors, including the freshness and quality of the food as well as the temperature at which it is stored. Follow the instructions given on food manufacturer's packaging on storage conditions required as well as the "use by" date.

Do not use sharp edged objects to

– remove frost and ice,
– separate frozen foods and remove ice trays. They will damage the evaporator, causing irreversible damage to the appliance.

Never place electric heaters or candles in the appliance to defrost it. These can damage the plastic parts.

Do not use defrosting sprays or de-icers, as they might contain substances which could damage the plastic parts or which could cause the build-up of gases and pose a danger to health.

Do not use any oils or grease on the door seals, as these will cause the seals to deteriorate and become porous with time.

If storing bottles of oil or food containing high levels of fat or oil in the appliance, take care not to let the fat or oil come into contact with plastic components. These can cause stress cracks to occur in the plastic components.

Do not block the ventilation gaps in the appliance as this would impair the efficiency of the appliance, increase the electricity consumption and could cause damage to the appliance.

The appliance is designed for use within certain climate ranges (ambient temperatures), and should not be used outside this range. The climate range for your appliance is stated on the data plate inside the appliance. Installing it in a room with too low an ambient temperature, e.g. a garage, can lead to the appliance switching off for longer periods so that it cannot maintain the required temperature.

Do not use a steam-cleaning appliance to defrost or clean this appliance. Pressurised steam could reach the electrical components and cause a short circuit.

In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the guarantee.

Disposal of your old appliance

Before disposing of an old appliance, first make the door latch or lock unusable.
This way you will prevent children from accidentally locking themselves in and endangering their lives.

Disconnect it from the mains. Cut off the cable and render any plug unusable.

Be careful not to damage any part of the pipework whilst awaiting disposal, e.g. by

– puncturing the refrigerant channels in the evaporator.

– bending any pipework.

– scratching the surface coating.

Splashes of refrigerant can damage the eyes.

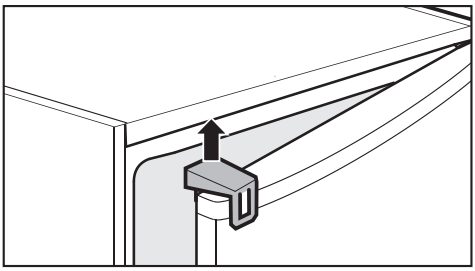
The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

	Normal energy consumption	Increased energy consumption
Installation site	In a ventilated room.	In an enclosed, unventilated room.
	Protected from direct sunlight.	In direct sunlight.
	Not situated near to a heat source (radiator, oven).	Situated near to a heat source (radiator, oven).
	Where the ambient room temperature is ideal at approx. 20°C.	Where there is a high ambient room temperature.
Temperature setting with a thermostat which is approximate (set in stages).	With a medium setting of 2 to 3.	With a high setting: The lower the temperature in the appliance, the higher the energy consumption.
Temperature setting with a thermostat which is exact to the degree (digital display).	Cellar section 8 to 12°C	On appliances with winter setting, please make sure that the winter setting is switched off when the ambient temperature is warmer than 16 °C.
	Refrigerator section 4 to 5 °C	
	StayFresh zone just above 0 °C	
	Freezer section -18°C	
Use	Only open the door when necessary and for as short a time as possible.	Frequent opening of the door for long periods will cause a loss of coldness.
	Store food in an organised way.	If food is not stored in an organised way, searching for an item will mean the door is open for longer.
	Allow hot food and drinks to cool down before placing them in the appliance.	Placing hot food in the appliance will cause the compressor to run for a long time, as the appliance will have to work harder to lower the temperature.
	Store food covered or packaged.	The evaporation or condensation of liquids will cause a loss of coldness in the refrigerator.
	Place frozen food in the refrigerator to defrost.	
	Do not over-fill the appliance to allow air to circulate.	

How to save energy

	Normal energy consumption	Increased energy consumption
Defrosting	Defrost the freezer when a layer of ice one centimetre thick has built up.	A layer of ice hinders the cold from reaching the frozen food, and causes an increase in energy consumption.

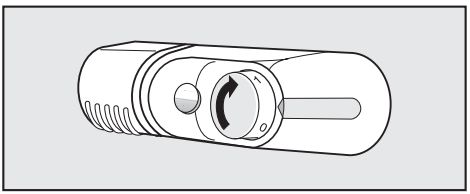
Before using for the first time



- Remove the transit fittings from the appliance, and dispose of them.
- Clean the inside of the appliance and the accessories with warm water and a little washing-up liquid, and then dry with a soft cloth.

Important:
To ensure the correct functioning of the appliance, let it stand for between 1 1/2 and 2 hours after transporting it to its final location before connecting it to the mains.

Switching on



- Turn the temperature selector in a clockwise direction away from "0".

The appliance starts to cool down, and the interior lighting will come on when the door is opened.

The higher the setting, the lower the temperature in the appliance.

Switching off

- Turn the temperature selector in an anti-clockwise direction from "1" back to the "0" position. You will feel a slight resistance when you do this.

The cooling system and the interior light are now switched off.

Switching off for longer periods of time

If the appliance is not going to be used for a longer period of time, e.g. whilst on holiday,

- switch the appliance off,
- switch off at the wall socket and withdraw the plug,
- defrost the freezer section,
- clean the appliance out and
- leave the doors ajar to air the appliance.

If, during a long absence, the appliance is switched off but not cleaned out and the doors are left shut, there is a danger of mould and odours building up inside the appliance.

The correct temperature

It is very important to set the correct temperature for storing food in the appliance. Micro-organisms will cause food which is not stored at the correct temperature to deteriorate rapidly. Temperature influences the growth rate of these micro-organisms. Reducing the temperature reduces their growth rate.

The temperature in the appliance will rise:

– the more often the door is opened and the longer it is kept open,

– if too much food is stored in it at once,

– the warmer the food is which is being put into it,

– the higher the ambient temperature surrounding the appliance.
The appliance is designed for use in specific ambient temperatures (climate ranges). Do not use in ambient temperatures for which it is not designed.

. . . in the refrigerator section

We recommend a temperature of 4 °C in the middle of the refrigerator.

If you wish to check the temperature in the refrigerator,

■ place a thermometer in a glass of water and then place the glass in the middle of the refrigerator.

After about 24 hours, the thermometer will show the approximate temperature in the refrigerator.

Please note the following:

– household thermometers and those used for measuring the temperature of bathwater are not very accurate. It is best to use an electronic thermometer.

– Do not measure the temperature of the air in the appliance. The result will not reflect the temperature in the food.

– Try to open the door as little as possible during the measuring period, as warm room air will enter the refrigerator every time the door is opened.

. . . in the freezer section

To freeze fresh food and to store frozen food for a long time, a temperature colder than **-18 °C** is required. At this temperature the growth of micro-organisms is generally halted. As soon as the temperature rises above -10 °C, the micro-organisms become active in the food again so that it cannot be kept as long. For this reason, partially defrosted or defrosted food must not be re-frozen. Food may be re-frozen once it has been cooked, as the high temperatures achieved when cooking destroy most micro-organisms.

Setting the temperature

The temperature is set using the temperature selector.

- Turn it to a setting between 1 and 5.

The higher the setting, the lower the temperature in the appliance.

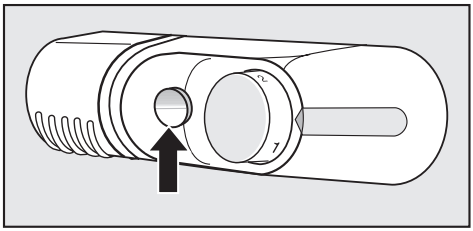
For normal use and **for short-term** storage of food in the freezer, a setting of between **1 and 2** is usually sufficient.

For normal use and **for long-term** storage of food in the freezer, a setting of between **2 and 3** is usually sufficient.

When **freezing fresh food**, we recommend an initial setting of between **4 and 5** so that the food is frozen as quickly as possible.
It is also advisable to set the temperature within this range if the door is opened frequently, large quantities of food are stored in the refrigerator or there is a high ambient temperature.

Winter setting (for ambient temperatures lower than 16°C)

If the ambient temperature in the room drops below 16°C, the compressor will start up less frequently. Under these circumstances, the freezer can become too warm, and the food in the freezer can even begin to defrost.



If this should occur:

- Press the switch behind the temperature selector so that the red mark on the switch is visible.

The interior lighting will come on using reduced energy, even when the door is closed, and warm up the refrigerator. The warmth created by the light being on causes the compressor to start up more frequently and thus lower the temperature in the freezer section again. The interior light will stay on until the switch is pressed again, hiding the red mark.

Once the ambient temperature rises above 16°C, the winter setting should be switched off.

The correct temperature

The freezer can maintain its coldness using the winter setting providing the ambient temperature surrounding the appliance remains above 10°C. Please be aware that this electronic winter setting will not work if the ambient temperature drops below 10 °C.

Different storage zones

Due to the natural circulation of the air in the appliance, there are different temperature zones in the refrigerator. Cold, heavy air sinks to the lowest section of the appliance. Make use of the different zones when placing food in the appliance.

Coldest area

The coldest area in a refrigerator is directly above the vegetable containers.

Use this for all delicate and highly perishable food, e.g.

– fish, meat, poultry,

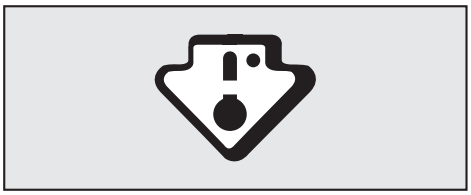
– sausage products, ready meals,

– dishes or baked goods containing eggs or cream,

– fresh dough, cake mixtures, pizza or quiche dough,

– soft cheese and other dairy products,

– pre-packed vegetables and other fresh food with a label stating it should be kept at a temperature of approx. 4 °C.



Depending on model, the zone for delicate food is either
- right at the bottom between the arrow embossed on the side wall inside the refrigerator and the shelf below, or
- between the two arrows.

Warmest area

The warmest area is in the top section of the door. Use this for storing butter and cheese.

Do not store explosive materials in the appliance or any products containing propellants (e.g. spray cans). Danger of explosion.

If storing alcohol with a high percentage proof, make sure it is tightly closed, and store upright.

Do not allow grease or oil from foods placed in the refrigerator to spill or come into contact with plastic surfaces. Do not store cooking oil in the refrigerator door. Traces of oil can cause stress cracks to occur in the plastic components in the door.

Food must not touch the back wall of the appliance as it may freeze to the back wall.

Food which should not be stored in a refrigerator

Not all food is suitable for storing in the refrigerator. These include:

– Fruit and vegetables which are sensitive to cold, such as bananas, avocado pears, papaya, passion fruit, aubergines, peppers, tomatoes and cucumbers

– Fruit which is not yet ripe

– Potatoes

– Some hard cheeses, e.g. Parmesan

Storing food correctly

Store food covered or packaged. This will prevent food smells or tastes from affecting other foods, and prevent food from drying out and also any cross-contamination of bacteria. The growth of bacteria, such as salmonella, can be avoided by setting the correct temperature and maintaining good standards of hygiene.

Fruit and vegetables

Fruit and vegetables can be stored loose in the vegetable containers. However, you should bear in mind that some types of vegetables give off a natural gas which speeds up the rate at which food perishes. Some fruit and vegetables react strongly to this gas and should not be stored together.

Examples of fruit which produce a large amount of this natural gas are:

Apples, apricots, pears, nectarines, peaches, plums, avocado pears and figs.

Examples of fruit and vegetables which react strongly to the natural gases given off by other types of fruit and vegetables are:

Kiwis, broccoli, cauliflower, Brussels sprouts, mangos, honeydew melons, apples, apricots, cucumbers, tomatoes, pears, nectarines and peaches.

Moving the shelves

The shelves can be adjusted according to the height of the food.

- Raise the shelf, and tilt it downwards to remove.
- With the rear barrier facing upwards, place the shelf at the required position.
  The rear barrier must face upwards to prevent food from touching the back of the appliance and freezing to it.

Bottle rack

(depending on model)

Bottles can be stored securely in the bottle rack.

To avoid any risk of the bottle rack slipping, ensure that it is secured at the back of the required shelf.

Adjusting the door shelves

- Push the door shelf upwards, then remove it by pulling it out.
- Replace the door shelf at the required position. Ensure that it is securely pushed back into position.

Freezer section

Use the freezer section to:

– Store frozen food,

– Make ice cubes and ice cream,

– Freeze fresh food (see data plate for the maximum quantity of food that can be frozen within a 24 hour period)

Storing frozen food

When buying frozen food to store in your freezer, check

– that the packaging is not damaged,

– the use-by date,

– the temperature at which the frozen food is being stored in the shop. The length of time it can be kept is reduced if it has been stored at a temperature warmer than -18 °C.

■ Buy frozen food once you have finished the rest of your shopping, and wrap it in newspaper or use a cool bag or cool box to transport it.

■ Store it in the freezer section as soon as possible.

Never re-freeze partially or fully defrosted food. Consume defrosted food as soon as possible as it will lose its nutritional value and spoil if left for too long. Defrosted food may only be re-frozen after it has been cooked.

Home freezing

Only freeze fresh food which is in a good condition.

Hints on home freezing

– The following types of food **are suitable** for freezing:
Fresh meat, poultry, game, fish, vegetables, herbs, fresh fruit, dairy products, pastry, leftovers, egg yolks, egg whites and a range of pre-cooked meals.

– The following types of food **are not suitable for freezing**:
Grapes, lettuce, radishes, sour cream, mayonnaise, eggs in their shells, onions, whole raw apples and pears.

– To retain colour, taste and vitamin C, vegetables should be blanched after they have been trimmed and washed. To blanch: bring a large saucepan of water to the boil and immerse the vegetables in the fast boiling water for 2-3 minutes, depending on the variety. Remove, and plunge into ice cold water to cool quickly. Drain and pack ready for freezing.

– Lean meat freezes better than fatty meat, and can be stored for considerably longer.

– To prevent chops, steaks, cutlets or rolled meat from freezing together in solid blocks when packed, separate with a sheet of plastic freezer film.

– Do not season fresh foods or blanched vegetables before freezing. Only season cooked food lightly before freezing, but care should be taken as the taste of some spices alters when frozen.
– Do not place hot food or drinks in the freezer. This causes already frozen food to thaw and increases the energy consumption considerably. Allow hot food and drinks to cool down before placing them in the freezer.

Packing

■ Freeze food in portions.

Unsuitable packing material
- wrapping paper
- grease-proof paper
- cellophane
- bin bags
- plastic carrier bags

Suitable packing material
- plastic freezer film
- freezer bags
- aluminium foil
- freezer containers

■ Expel as much air as possible from bags etc. before sealing them, to prevent freezer burn on food.

■ Close the packaging tightly with
- rubber bands
- plastic clips
- string or bag ties
- freezer tape.

Freezer bags may also be sealed using home heat-sealing kits.

■ Make a note of the contents and the date of freezing on the packaging.

Before placing food in the freezer section

■ Turn the temperature selector to a high setting a few hours before placing food in the freezer section.

■ Press the winter setting switch so that the red mark on the switch is visible.

Placing food in the freezer section

■ Frozen food:
Food that is already frozen can be placed anywhere in the freezer section.
Fresh food:
To ensure food freezes through to the core as quickly as possible, fresh food should be placed on the floor of "KT" models and in the top drawer only of "KD" models. The drawers can be removed and food placed directly on the freezer racks if wished.

■ Make sure that the packaging and containers are dry to prevent them sticking together when frozen.

When freezing, make sure that food already frozen does not come into contact with fresh food being frozen as this could cause the frozen food to begin to defrost.

- The temperature selector can be turned to a lower setting (2-3) after the food has been in the freezer for approx. **24 hours**.
- To turn the winter setting off, press the winter setting switch so that the red mark is no longer visible.

Freezer calendar

(Applies to some KD models only)

The freezer calendar on the freezer drawer gives the length of time which various foods can be stored for effectively.

Where the storage time given on the packaging differs, follow the advice on the packaging.

Defrosting

Frozen food can be defrosted in different ways:

– in a microwave oven,

– in an oven using the "Fan" or "Defrost" setting,

– at room temperature,

– in the refrigerator,

– in a steam oven.

Poultry It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from defrosted poultry. Pour it away and wash the container it was in, the sink and your hands. Danger of salmonella poisoning.

Fruit should be defrosted at room temperature in its packing, or in a covered bowl.

Most vegetables can be cooked while still frozen. Just put straight into boiling water or hot fat. The cooking time is slightly less than that of fresh vegetables.

Never re-freeze partially or fully defrosted food. Consume defrosted food as soon as possible as it will lose its nutritional value and spoil if left for too long. Defrosted food may only be re-frozen after it has been cooked.

Ice cubes

(depending on model)

Fill the ice tray three quarters full with water and place it at the bottom of the freezer section (KT models), or in the top freezer drawer (KD models).

Once frozen, use a blunt instrument, for example a spoon handle, to remove the ice tray from the freezer.

Ice cubes can be removed easily from the tray by twisting the tray gently or by holding it under cold running water for a short while.

Cooling drinks

When cooling drinks quickly in the freezer, make sure bottles are not left in the freezer **for more than one hour**, as they could burst.

Refrigerator section

Condensate and frost can build up on the back wall of the refrigerator section whilst it is in use. These are automatically removed and defrosted by the appliance.

The condensate is drained away via a channel and drain hole into an evaporation system at the back of the appliance.

Ensure that the condensate channel and drain hole are kept clean and are never blocked so that condensate can flow away without hindrance.

Freezer section

The freezer section does not defrost automatically because frozen food must not be allowed to defrost.

In normal use, ice and frost will form on the evaporator. If allowed to accumulate, this will impair the efficiency of the freezer and increase the consumption of electricity.

Do not scrape ice and frost off the evaporator as this can damage it and render the appliance unusable.

The freezer section should be defrosted from time to time. It must be defrosted if a layer of ice approx. 1 cm thick has accumulated. It is best to defrost when only very little food or no food at all is left in the freezer section.

Before defrosting

- Switch on the winter setting at least 4 hours before defrosting to ensure frozen food retains its cold reserve for longer when taken out of the freezer.
- Remove the frozen food from the freezer section and place it in another freezer or cool box, or wrap it in several layers of newspaper or cloths. If you have any cool packs, place these directly on top of the frozen food and store it in a cool place until the freezer is ready for use again.

Defrosting

To defrost

Carry out the defrosting procedure as quickly as possible if food has not been placed in another freezer. The longer the food is left out at room temperature, the faster it defrosts.

- Switch the appliance off at the wall socket and remove the plug.
- Open the freezer section door.
- Use a sponge or towel to soak up defrosted water.
- On "KD" models leave the bottom drawer in the appliance to catch the water.

To speed up defrosting, a bowl with hot water (not boiling) can be placed in the freezer section. Closing the door in this instance will help retain warmth and speed up the defrosting process.

We do not recommend the use of hot air blowers such as hairdryers for defrosting your appliance.

Never place electric heaters or candles in the appliance to defrost it. These can damage the plastic parts.

Do not use defrosting sprays or de-icers, as they could contain substances which may damage the plastic parts and which may cause a build-up of gases and pose a danger to health.

After defrosting

- Clean the appliance, and then dry it thoroughly.
  Do not let water get into the condensate channel and drain hole in the refrigerator section.
- Insert the plug in the socket and switch the appliance back on.
- Once the temperature in the freezer has reached the required temperature, place the food back in the freezer section.

Never use cleaning agents containing abrasive substances such as sand, soda, acids or chemical solvents.
"Non-abrasive" cleaning agents are also unsuitable as they can cause matt areas to appear.

Do not let water get into the temperature selector, the light or the ventilation gaps.

Do not let water get into the drainage channel and drain hole when cleaning.

Never use steam cleaning apparatus to defrost or clean the appliance. Steam could reach the electrical components and cause a short circuit.

The data plate located inside the appliance must not be removed. It contains information which is required in the event of a service call.

Before cleaning

- Switch the appliance off by turning the temperature selector to "0" and then switching off at the socket and removing the plug.
- Take any food out of the appliance and store it in a cool place.
- Defrost the freezer section.
- Take out any removable parts, e.g. shelves, for cleaning.

Cleaning the outer casing, the interior and accessories

- Clean the refrigerator section at least once a month and the freezer section each time it is defrosted. Use warm water with a little washing up liquid.
- Accessories and shelves should all be hand-washed only.
- Clean the condensate channel and drain hole frequently, so that condensate can drain away unhindered. Use a straw or similar to clear the drain if necessary.
- After cleaning wipe the outer casing, interior and accessories with a damp cloth and dry with a soft cloth. Leave the doors open to air the appliance for a short while.

E-Cloth

- A microfibre "E-Cloth" is available from the Miele UK Spare Parts Department, which is suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals.

Ventilation gaps

- The ventilation gaps should be cleaned on a regular basis with a brush or vacuum cleaner. A build up of dust will increase the energy consumption of the appliance.

Metal grille at the back of the appliance

The metal grille at the back of the appliance (heat exchanger) should be dusted at least once a year. A build-up of dust will increase the energy consumption of the appliance.

- When cleaning the grille, make sure that the pipework and other components do not get broken or damaged in any way.

Door seals

Do not use any oils or grease on the door seals as these will cause the seals to deteriorate and become porous over time.

The door seals should be cleaned regularly with clean water and then wiped dry with a soft cloth.

After cleaning

- Replace all shelves and accessories in the appliance.
- Insert the plug and switch on at the wall socket. Switch the appliance on with the temperature selector.
- Place food back in the appliance and close the doors.

Repairs to electrical appliances should only be carried out by a suitably qualified and competent person in accordance with local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Some minor problems can be corrected without contacting the Miele Service Department.

What to do if . . .

. . . the appliance does not get cold.

- Make sure that the temperature selector is not pointing to the "0" position.
- Check that the plug is correctly inserted in the socket and switched on.
- Check that the fuse is not defective and that the mains fuse has not blown. If it has, contact the Miele Service Department.

. . . the temperature in the refrigerator section is too low.

- Turn the temperature selector to a setting closer to "0".
- Check that the freezer section door has been closed properly.
- Has a large amount of fresh food been put in at the same time for freezing?
  This makes the compressor run for longer, causing the temperature in the refrigerator section to fall automatically. For this reason, do not exceed the maximum quantity of food that can be frozen at once - see the data plate.

. . . the appliance is switching in too frequently and for too long.

- Check whether the ventilation gaps have been covered over or become dusty.
- The doors have been opened too frequently, or a large amount of fresh food has been put in at once for freezing.
- Check that the doors have been closed properly.
- Check to see whether a thick layer of ice has built up in the freezer section. If it has then the freezer section will need defrosting.

. . . the frozen food is thawing because the freezer section is too warm.

- Is the room temperature lower than the ambient temperature for which the appliance is designed?

  If so, raise the temperature of the room.

Operating in a room which is too cold will cause the cooling system to switch off for too long causing the freezer section to become too warm.

- On appliances that have **winter setting**, switch the winter setting on (see "Winter setting").

. . . food has frozen together.

Use a blunt instrument, e.g. a spoon handle or plastic scraper, to prise it apart carefully.

. . . . . there is a thick layer of ice in the freezer section.

- Check whether the freezer door closes properly.
- Defrost and then clean the freezer section.

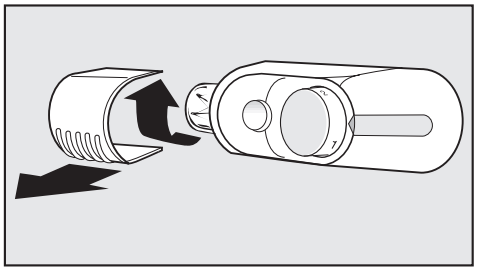
Too thick a layer of ice reduces efficiency and increases energy consumption.

. . . the interior lighting in the refrigerator section is not working.

- Has the contact switch become stuck?

If this is not the case, then the lamp is defective:

- Disconnect the appliance from the mains. Switch off at the wall and withdraw the plug from the socket, or disconnect the mains fuse or remove the screw-out fuse in countries where this is applicable.



- Reach under the back of the light cover, and pull the cover off.
- Unscrew the lamp and replace it with a new one.

  Lamp specification:
  220 - 240 V, max. 15 W, E 14 fitting.
- Replace the cover.

. . . the floor of the refrigerator section is wet.

The drain hole is blocked.

- Clean the condensate channel and drain hole.

If you still cannot remedy the fault having followed these suggestions, please contact the Miele Service Department.
To prevent unnecessary loss of temperature it is advisable not to open the doors while waiting for the appliance to be serviced.

Normal noises	What causes them
Brrrrr...	Humming noise made by the motor (compressor). This noise can get louder for brief periods when the motor is switching on.
Blubb, blubb....	A gurgling noise can be heard when coolant is circulating through the pipes.
Click....	Clicking sounds are made when the thermostat switches the motor on and off.
Sssrrrrr....	On multi-zone and frost-free appliances you can sometimes just hear the movement of air circulating inside the appliance.

Remember that the noise of the compressor and the coolant circulating in the system is unavoidable.

Noises that you can easily rectify	What causes them, and what can you do about them?
Rattling, vibrating	**The appliance is uneven:** Realign the appliance using a spirit level, by raising or lowering the screw feet underneath the appliance.
	The appliance is touching another appliance or piece of furniture: Move it away.
	Drawers, baskets or shelves are unstable or sticking: Check all removable items and refit them correctly.
	Are any bottles or containers unstable or knocking against each other? Separate them.
	The transport cable clips are hanging loose at the back of the appliance: Remove the clips.

After sales service

In the event of a fault which you cannot correct yourself, or if the appliance is under guarantee, please contact:

– your Miele Dealer

or

– the Miele Service Department (see back cover for address).

When contacting your Dealer or the Service Department, please quote the model and serial number of your appliance. This information is given on the data plate.

Please note that telephone calls may be monitored and recorded for training purposes.

Electrical connection U.K.

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with current local and national safety (BS 7671 in the UK).

The appliance is supplied with a mains cable and moulded plug ready for connection to an a.c. single phase 220-240 V 50 Hz supply.

The voltage and frequency are given on the data plate. Please ensure that these match the household mains supply. The fuse rating is quoted on the plug.

Connection should be made via a suitable switched socket which is easily accessible. For extra safety it is advisable to install a residual current device (RCD) with a trip current of 30 mA (in accordance with DIN VDE 0664, VDE 0100, Section 739).

Do not connect the appliance to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

The appliance must not be connected to an inverter and must not be used with a plug adapter as these can cause damage to the appliance's electronic unit.

Non-rewireable plugs (BS 1363)

The fuse cover must be re-fitted when changing the fuse, and if the fuse cover is lost, the plug must not be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words in the base of the plug (as applicable to the design of the plug fitted).

Replacement fuses should be ASTA approved to BS 1362 and have the correct rating. Replacement fuses and fuse covers may be purchased from your local electrical supplier.

WARNING
THIS APPLIANCE MUST BE EARTHED

Do not place any appliance which gives off heat, such as a toaster or microwave oven, on top of this appliance, as this would increase the appliance's energy consumption.

If the appliance is being placed next to another refrigerator or freezer, there must be a gap between them of at least 2 cm to allow for ventilation.
Otherwise there is the risk of corrosion damage.

Location

The appliance should be installed in a dry, well-ventilated room.
The room temperature should not go above or below the climate range for which the appliance is designed.
The higher the ambient temperature of the room, the more energy the appliance requires to operate.

It should not be installed where it is exposed to direct sunlight or directly adjacent to a heat-producing appliance such as an oven or a radiator.

Climate range

The appliance is designed for use within certain climate ranges (ambient temperatures), and should not be used outside this range. The climate range of the appliance is stated on the data plate inside the appliance.

Climate range	Ambient room temperature
SN	+10°C to +32°C
N	+16°C to +32°C
ST	+18°C to +38°C
T	+18°Cto +43°C
SN-ST	+10°C to +38°C
SN-T	+10°C to +43°C

Operating in a room which is too cold will cause the cooling system to switch off for too long causing the internal temperature in the appliance to rise with the risk of frozen food defrosting.

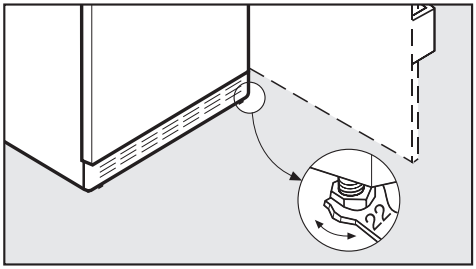
Ventilation

Air at the back of the appliance gets warm. To ensure sufficient ventilation, the ventilation grilles must not be covered over. The air inlet and outlet must not be covered or blocked in any way. They should be dusted on a regular basis.

Installation

- Remove any cable clips from the back of the appliance.
- Check that all parts at the back of the appliance are unhindered. Remove any hindrance.
- Carefully push the appliance into position.

Aligning the appliance



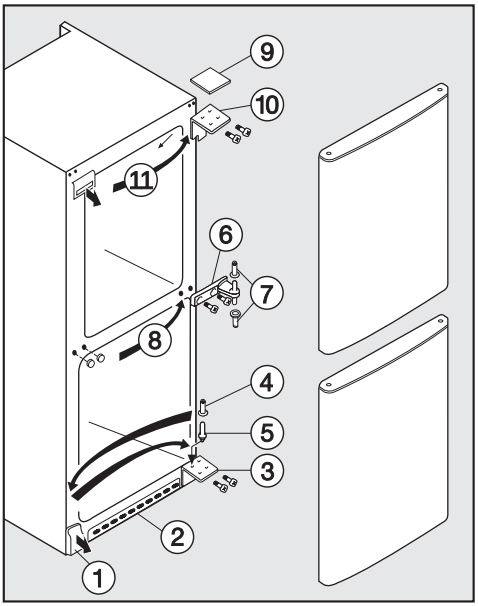
- To align the appliance, adjust the two front feet using a 22 mm spanner.

Changing the door hinging

The appliance is supplied right hand hinged. If left hand door hinging is required follow the instructions below.

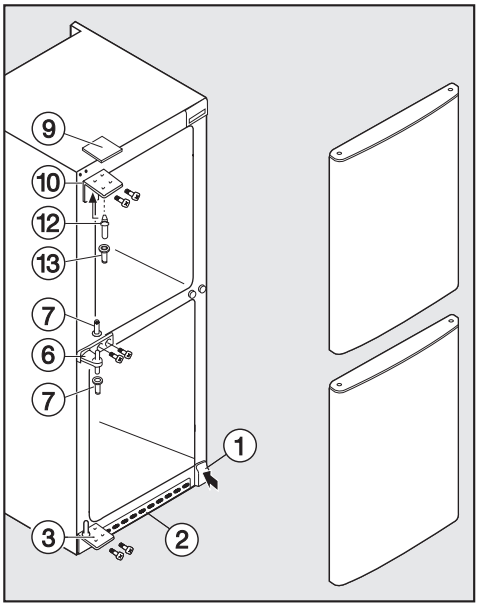
It is essential that the changing of the door hinging is carried out by two people.

- Open the lower door.



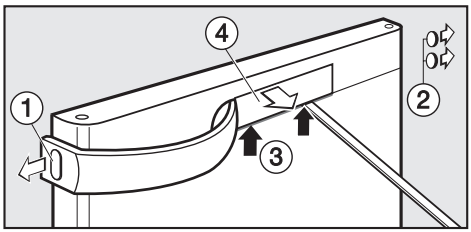
- Remove lower cover ① and unscrew the screw for ventilation grille ②.
- Unscrew lower door bearing ③ and remove ventilation grille ②.
- Remove the lower door.
- Remove bearing bush ④ from hinge pin ⑤.
- Unscrew hinge pin ⑤.
- Refit hinge pin ⑤ in the neighbouring hole of lower door bearing ③ and fit bearing bush ④ onto hinge pin ⑤.
- Unscrew middle door bearing ⑥, and lift off the upper door.
- Take care not to lose bearing bushes ⑦.
- Remove covers ⑧ and refit on the opposite side.
- Remove cover ⑨ from upper door bearing ⑩.
- Unscrew upper door bearing ⑩.
- Remove cover ⑪ and refit on the opposite side.

Refitting the appliance doors



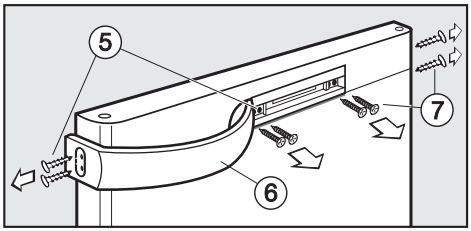
- Refit upper door bearing ⑩ on the opposite side.
- Unscrew hinge pin ⑫ from door bearing ⑩ and refit in the neighbouring hole. Remember to use bearing bush ⑬.
- Refit cover ⑨ on to upper door bearing ⑩.
- Hang the upper door on middle door bearing ⑥ (turned through 180°) and screw the middle door bearing securely to the appliance housing. Remember to use bearing bushes ⑦.
- Close the upper door.
- Hang the lower door and screw lower door bearing ③ securely to ventilation grille ② (turn the ventilation grille around first).
- Secure the ventilation grille with the screw and refit cover ①.

Changing over the door handles



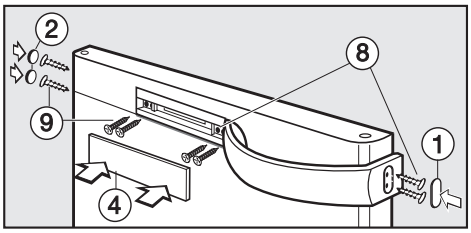
- Loosen covers ① and ② at the sides of the door.
- Place a suitable plastic or wooden object (e.g. a spoon) in one of the gaps ③ on middle cover plate ④, and ease it off carefully.

Be careful not to let the "spoon handle" slip, causing damage to the appliance.



- Loosen screws ⑤ on the handle side and in the middle, and remove handle ⑥.
- Loosen screws ⑦ on the opposite side.

Changing the door hinging



- Replace the handle on the opposite side, securing it first at the side and then in the middle ⑧.
- Then refit screws ⑨ on the opposite side.
- Refit covers ① and ② on the sides of the door.
- Refit middle cover ④.

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